



## Chef' s Menu

### **Roasted Garlic Parmesan Fries - \$5**

Thin cut fries tossed with roasted garlic oil, parmesan and fresh chives

### **Arancini Balls - \$8**

Deep fried balls of parmesan, and prosciutto flavored risotto served with a spicy aioli

### **57 Mac & Cheese - \$8**

Sharp cheddar, gouda, and parmesan cheese folded in a creamy béchamel, baked with Rotini pasta topped with toasted Panko bread crumbs and crispy bits of bacon

### **Middletown Burger - \$12**

8 oz. of 80/20 on toasted bun, topped with blue cheese, purple onion and served with seasoned french fries.

Add a patty \$8    Add bacon \$2    Add Spicy jalapeno and bacon mix \$3

### **Fried Green Tomatoes - \$9**

Crusted with Panko and served with a brandy tomato cream sauce. Finished with a drizzle of basil oil.

### **Grilled Artichoke Hearts - \$7**

Two hearts grilled, halved and served on a sundried tomato puree topped with parmesan

### **Calamari - \$10**

Tender crispy calamari topped with a house made hot chili sauce served on a bed of greens with side of caper aioli

### **PEI Mussels - \$18/half order \$9**

Steamed in white wine with garlic, shallots, thyme, hand crushed tomatoes, capers and fresh parsley served with grilled rustic rosemary bread

### **Coconut Shrimp - \$13**

Five large crispy coconut shrimp served over greens with a passionfruit habanero sauce

### **Housemade Lasagna - \$13**

Our Bolognese sauce layered with fresh pasta, ricotta, mozzarella, & parmesan served with a small salad

### **Seared Ahi Tuna - \$15**

Sesame crusted tuna served on top of a sweet and spicy purple slaw topped with a passion fruit soy reduction

## bites

|  |    |
|--|----|
| <b>Spicy BBQ Braised Meatballs</b> – BBQ meatballs   jalapeño cornbread  | 12 |
| <b>Charcuterie Combo Board</b> – house-pickled vegetables   dry salami   aged Vermont cheddar cheese   crackers   Dijon mustard  | 18 |
| <b>Mediterranean Board</b> – hummus   Jajek (Greek yogurt, cucumber, garlic & mint)   Dolma (Grape leaves stuffed with brown rice, onion, & garlic)   Mediterranean olive medley sprinkled with Feta cheese   toasted pita bread | 15 |
| <b>Bruschetta Crostini</b> - fresh basil   Roma tomato   Feta   aged balsamic & EVOO   | 10 |
| <b>Deviled Eggs</b> – four topped with crispy bacon   ground cornichons   Hungarian paprika  | 8  |
| <b>Baked Brie</b> – 6” French brie topped with a seasonal fruit compote & served with toasted crostinis  | 18 |
| <b>Prosciutto Wrapped Dates</b> – stuffed w/ blue cheese   balsamic-cabernet reduction drizzle   | 10 |

## salads

|   |    |
|---|----|
| <b>57 Caesar</b> – house-Caesar dressing drizzled on romaine spears   shaved parmesan   anchovies   garlic crostini *contains raw egg yolks                   | 10 |
| <b>Mixed Kale</b> – kale   shaved purple and green cabbage   julienned carrots   shredded beets   crushed roasted peanuts   spicy sesame vinaigrette dressing | 10 |
| <b>Caprese</b> – Fresh basil   Roma tomato   Buffalo mozzarella   aged balsamic & EVOO  | 10 |

## flatbreads & pizza

**Mediterranean Flatbread**  
sundried tomatoes | artichoke hearts | kalamata olives | goat cheese

**Chicken Pesto Flatbread**  
chicken | house-made pesto | sundried tomatoes | mozzarella cheese | shaved purple onions

**57 Margherita Pizza**  
roasted garlic | splash of marinara | drizzle of house pesto | buffalo mozzarella | fresh Roma tomatoes

16

## grilled cheese & sliders

**Spicy Grilled Cheese**  
sharp cheddar cheese | bacon, roasted onion & jalapeño jam | sour dough

**BBQ Pulled Pork Sliders**  
pulled pork braised in San Diego IPA | zesty horseradish coleslaw | tangy house BBQ sauce

**Buffalo Chicken sliders**  
slow cooked chicken tossed in a spicy buffalo sauce | topped with a blue cheese slaw

10

## gourmet 3 cheese board

**Pecorino Romano, Italy**  
*Sheep milk* sharp and salty hard cheese with notes of spice from infused peppercorns | smoky and toasty finish

**Fontina, Italy**  
*Cow milk* – semi-firm, Aosta Valley region in the Italian Alps, earthy, mushroomy, and woody taste. Great with rich bold red wines.

**Midnight Moon, California**  
*Goat milk* – a blushing, ivory-colored cheese that’s nutty and brown buttery up front with a long caramel finish. As the cheese ages, protein crystals form and lend a slight crunch to the otherwise dense and smooth cheese

\*served with toasted baguettes, crackers, almonds, dried cranberries & organic honey

24



Please place order at bar. Thank you!